



Homemade Cheesy Garlic Breadsticks



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Introduction

Homemade cheesy garlic breadsticks are the perfect accompaniment to any meal, and they make a wonderful snack on their own. With a crispy exterior and a gooey, cheesy interior, these breadsticks are infused with the rich aroma of garlic. They are simple to make and can be enjoyed fresh out of the oven or reheated later. Let's dive into the detailed ingredients you'll need to create this delicious treat.

Detailed Ingredients with measures

- All-purpose flour: 2 cups
- Instant yeast: 1 packet (2 1/4 teaspoons)
- Sugar: 1 tablespoon
- Salt: 1 teaspoon
- Warm water: 3/4 cup
- Olive oil: 2 tablespoons
- Garlic powder: 1 teaspoon
- Grated Parmesan cheese: 1/4 cup
- Shredded mozzarella cheese: 1 cup
- Fresh parsley, chopped (optional): 2 tablespoons

Prep Time

The prep time for this recipe is approximately 15 minutes. This includes gathering your ingredients and mixing the dough to prepare it for rising.

Cook Time, Total Time, Yield

Cook time for the cheesy garlic breadsticks is about 15-20 minutes. The total time, including prep, is around 30-35 minutes. This recipe yields approximately 12 breadsticks, making it a great option for sharing with family and friends. Enjoy your delicious homemade cheesy garlic breadsticks!



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Detailed Directions and Instructions

Step 1: Prepare the Dough

Combine warm water, yeast, and sugar in a bowl. Let it sit for about 5 minutes until it becomes frothy. In a larger bowl, mix flour, salt, and olive oil. Pour the yeast mixture into the flour mixture and combine until a dough forms.

Step 2: Knead the Dough

Transfer the dough to a floured surface and knead for about 5-7 minutes until smooth. Form the dough into a ball.

See also [Delicious Quiche Recipe with Fresh Ingredients](#)

Step 3: Let Dough Rise

Place the dough in a greased bowl, cover with a kitchen towel, and let it rise in a warm area for 1 hour or until it doubles in size.

Step 4: Preheat the Oven

Preheat the oven to 400°F (200°C).

Step 5: Roll Out the Dough

Once the dough has risen, punch it down and transfer it to a floured surface. Roll it out into a rectangle about 1/2 inch thick.

Step 6: Cut the Breadsticks

Cut the rolled dough into strips using a pizza cutter or a sharp knife to create the breadstick shape.

Step 7: Prepare for Baking

Transfer the breadsticks to a greased baking sheet. Ensure there is space between each stick.

Step 8: Add the Toppings

In a small bowl, mix melted butter, minced garlic, and Italian seasoning. Brush this mixture over the breadsticks generously.

Step 9: Sprinkle Cheese

Sprinkle shredded cheese over the top of each breadstick.

Step 10: Bake

Bake in the preheated oven for about 15-20 minutes or until the breadsticks are golden brown and the cheese is melted.

Step 11: Cool and Serve

Remove the breadsticks from the oven and let them cool slightly before serving. Optionally, you can brush more garlic butter on top just before serving.

Notes

Note 1: Yeast Activation

Make sure the water is warm, but not hot, to properly activate the yeast.

Note 2: Dough Consistency

The dough should be soft and slightly sticky; adding more flour if needed could make it too dense.

Note 3: Cheese Variation

Feel free to use different types of cheese for a varied flavor, such as mozzarella or cheddar.

See also Orange Tarts

Note 4: Serving Suggestions

Serve with marinara sauce or garlic dipping sauce for added flavor.

Note 5: Storage

Store leftover breadsticks in an airtight container for up to 2 days or freeze for longer storage. Reheat in the oven before serving.



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Cook techniques

Mixing Ingredients

Properly combine the flour, yeast, and warm water to activate the yeast and create a smooth dough. Mixing should be done until all dry ingredients are incorporated.

Kneading the Dough

Knead the dough for about 5-7 minutes to develop gluten, which will give the breadsticks their structure and chewiness.

Allowing the Dough to Rise

Let the dough rise in a warm area until it doubles in size. This usually takes about 1 hour and improves the texture and flavor.

Shaping the Dough

Roll out the risen dough into a rectangle to achieve the desired thickness before cutting it into sticks, ensuring even sizes for uniform baking.

Baking Techniques

Bake the breadsticks in a preheated oven to achieve a crispy exterior while keeping the inside soft. Use parchment paper to prevent sticking.

Brushing with Garlic Butter

After baking, brush the hot breadsticks with melted garlic butter to enhance the flavor and add richness.

Serving Suggestions

Serve the breadsticks warm and consider pairing them with marinara or cheese sauce for dipping to elevate the dish.

FAQ

Can I use store-bought pizza dough instead?

Yes, using store-bought pizza dough is a convenient alternative that can save time.

How do I store leftover breadsticks?

Store leftover breadsticks in an airtight container at room temperature for up to 2 days or refrigerate them for longer storage.

See also [Super Bowl Party Recipes for Everyone](#)

Can I freeze the dough or the baked sticks?

Yes, you can freeze both the uncooked dough and the baked breadsticks. Just wrap them tightly in plastic wrap and store them in a freezer bag.

What can I add to the dough for extra flavor?

Consider adding herbs, cheese, or spices directly into the dough for additional flavor dimensions.

How can I reheat the breadsticks?

Reheat breadsticks in the oven at 350°F (175°C) for about 5-10 minutes to restore their crispness.



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Conclusion

Enjoying homemade cheesy garlic breadsticks is a delightful experience that combines simplicity with delicious flavors. Whether served as an appetizer, a side dish for pasta, or a snack, these breadsticks are sure to please a crowd. With their cheesy goodness and garlic aroma, they make for the perfect addition to any meal.

More recipes suggestions and combination

Cheesy Herb Breadsticks

Add a mix of your favorite herbs, such as oregano and basil, to elevate the flavor profile of the breadsticks.

Spicy Cheese Breadsticks

Incorporate some red pepper flakes or jalapeños into the cheese mixture for a spicy kick.

Garlic Parmesan Knots

Twist the dough into knots and brush them with garlic butter and sprinkle with Parmesan for a different presentation.

Stuffed Breadsticks

Fill the breadsticks with mozzarella or pepperoni for a fun and tasty surprise.

Twisted Pizza Breadsticks

Mix in pizza toppings like pepperoni, olives, and bell peppers for a

delicious pizza-inspired treat.

Caprese Breadsticks

Top your cheesy garlic breadsticks with fresh tomatoes, basil, and mozzarella for a refreshing twist inspired by the classic Caprese salad.



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